dacor
The Life of the Kitchen.®

Use and Care Manual

Wine Dispensing System

Model DYWS4

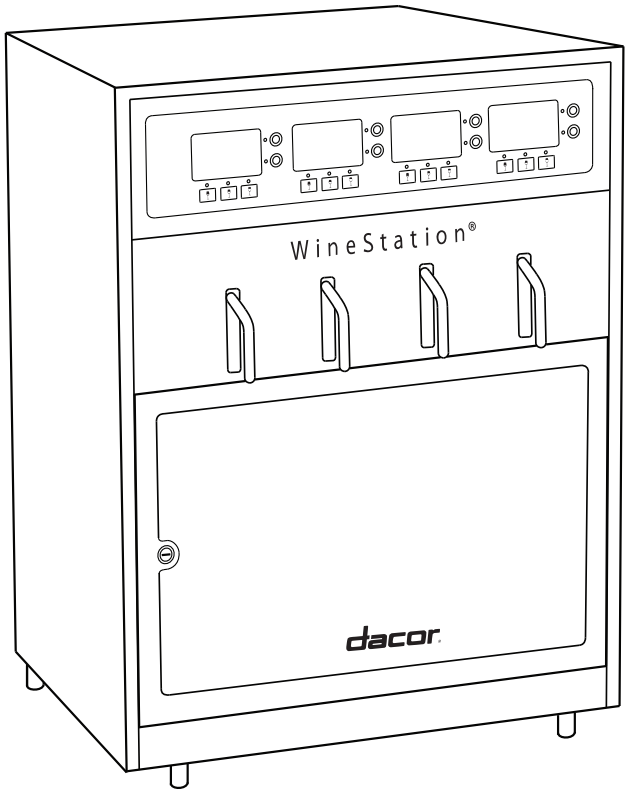


Table of Contents

Important Safety Instructions 1
Getting to Know Your Wine Dispensing System..... 3
Setting Up Your Wine Dispensing System 7
Operating Your Wine Dispensing System 8
Parts and Accessories 22
Before You Call for Service..... 22
Warranty and Service 24
Warranty Card .....Back Cover

* WineStation is a registered trademark of Napa Technology

Part No. 107375 Rev. A

To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the ***Important Safety Instructions*** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the ***Before You Call for Service*** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
14425 Clark Avenue
City of Industry, CA 91745

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

© 2013 Dacor, all rights reserved

Important Safety Instructions

Installer: Leave this manual with the appliance.

Consumer: Read this use and care manual completely before using this appliance. Save it for future reference. It contains important use and care information.

For service and warranty information, see page 24.

If you have any questions, other than warranty questions, call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)
Monday - Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Have the model and serial number of your appliance ready when you call. The label with these numbers is located on the back of the unit. Write the numbers below for reference.

Model number _____

Serial number _____

Date of purchase _____

Since we continually improve the quality and performance of our products, we may make changes to the appliance without updating this manual. Visit www.dacor.com to download the latest version.

Important Information About Safety Instructions

The ***Important Safety Instructions*** and warnings in this manual cannot cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact Dacor Customer Service about problems or situations that you do not understand.

Safety Symbols and Labels

⚠ DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

⚠ WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

⚠ CAUTION

Hazards or unsafe practices that **COULD** result in minor personal injury or property damage.

⚠ DANGER

IMPORTANT:

- Do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance.
- Use only the argon gas cylinder type specified in this manual with this appliance. Use of any other type of gas or cylinder may result in explosion, fire and personal injury.

⚠ WARNING

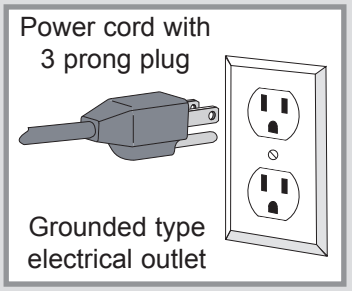
ELECTRIC SHOCK HAZARD:

- Never touch the power cord with damp hands.
- NEVER unplug the appliance by pulling on the power cord. Always grip the plug firmly and pull it straight out from the electrical outlet.
- When moving the appliance away from the wall, be careful not to roll over or damage the power cord.
- Do not repair or replace any part of this appliance unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service. Do not remove the cover(s). There are no user serviceable parts inside the unit. If the appliance is faulty, turn it off, unplug it from the electrical outlet and call a qualified service technician.

⚠ WARNING

IMPORTANT: The power supply for this appliance is equipped with a three prong grounding power plug for protection against possible electric shock hazards. It must be plugged into a dedicated, grounded electrical outlet. If only a two prong electrical outlet is available, it is the responsibility of the customer to have it replaced with the proper type by a licensed electrician. **Do not under any circumstances:**

- Cut or remove the third (ground) prong from the power cord.
- Use an adapter plug.
- Modify the power cord.
- Use an extension cord.
- Use a power cord that is frayed or damaged.



READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your wine dispensing system, follow basic safety precautions, including the following:

⚠ WARNING

- This appliance must be properly installed according to the accompanying installation instructions before use.
- Read this use and care manual completely before operating this appliance.
- Failure to follow the instructions in this manual properly may result in personal injury or damage to the appliance. Dacor cannot be held responsible for damage to property or injury to persons caused by failure to comply with the instructions contained in this handbook.
- If you receive a damaged product, immediately contact your dealer. Do not install or use a damaged appliance.
- Keep all packaging materials away from children. Plastic sheets and bags can cause suffocation.
- **Excessive weight hazard** - Use two or more people to move and install the wine dispensing system. Failure to do so can result in back or other injury.
- Before cleaning or performing any type of service, turn the unit off and make sure that the appliance power plug is disconnected from the electrical outlet or power is disconnected at the circuit breaker panel or fuse box.
- Use this appliance only for tasks for which it is designed (dispensing wine). This appliance is not intended for commercial or industrial use.
- To prevent bursting, do not expose the argon gas cylinders to open flame. Store and use the cylinders at temperatures below 130°F (54°C). Do not dispose of the gas cylinders in fire or an incinerator.
- Store and use the appliance and the argon gas cylinders only in areas with adequate ventilation. Do not directly inhale argon gas.

⚠ WARNING

- Do not leave children alone or unattended in the area around the appliance. Do not allow children to play with the controls, open and close the doors or touch other parts of the appliance. Keep the argon gas cylinders out of reach of children.
- Do not tamper with the controls.
- Only allow individuals to use the wine dispensing system who are able to operate it properly.
- To avoid an electric shock hazard or other personal injury, do not put body parts or any other objects into any opening, air vent, the base grille or the bottom of the appliance.
- Keep all cleaning solutions out of reach of children.
- Never allow anyone, including children, to sit, stand, or climb on any part of the appliance. Doing so may cause damage, serious injury or death. Do not allow children to play with the controls, or touch other parts of the appliance.
- Clean and maintain this appliance and the parts that come with it regularly according to the ***Care and Cleaning*** section of this manual. Clean it only in the manner instructed. Use only the cleaning agents specified.
- DO NOT remove the leveling feet or place the unit in the upright position without the feet attached. Failure to attach the feet and maintain the required ventilation space of 1” (2.5 cm) above and below the unit will void the warranty and may cause countertop damage.
- Care should always be taken when handling pressurized gas. Make sure the specified tubing and regulator assembly are always used.
- This appliance is not suitable for installation in an area where a water jet could be used.

⚠ WARNING

Do not place your hands or fingers in areas with moving parts. NEVER place fingers or hands into the dispensing head slot inside the bottle bay (see diagram, right). Personal injury may result. Call a qualified service technician to diagnose any problems inside the bottle bay or behind enclosed panels.

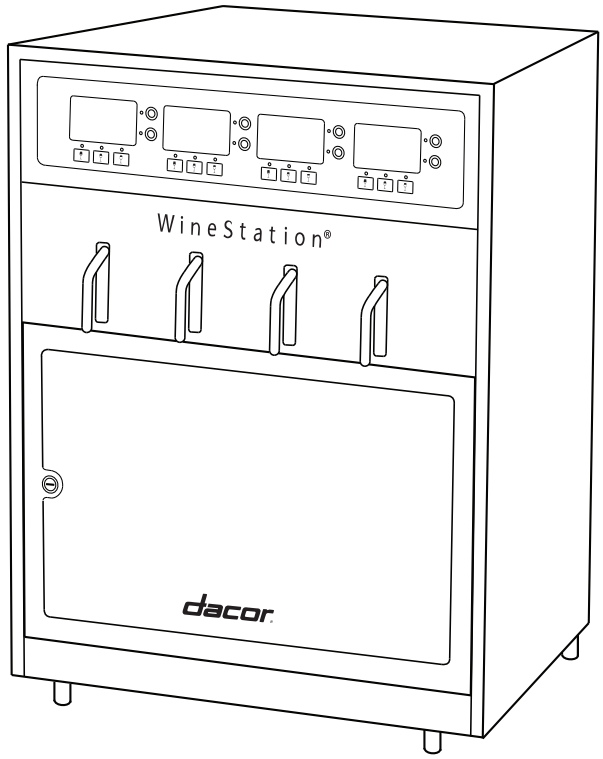
Getting to Know Your Wine Dispensing System

Introduction

- There are three factors that affect wine preservation; oxidation, temperature and light. Your wine dispensing system limits the effects of these factors to provide a winery fresh taste for up to 60 days after opening the bottle.

  Your wine dispensing system uses argon gas, which is heavier than air. The system injects argon into the wine bottle and displaces any residual air so that the wine is exposed only to the argon, not oxygen. The unit's cooling system and tinted door minimize the effects of temperature and light on the wine as well.

  These features allow you to uncork and serve multiple vintages from your personal wine collection without having to throw away left over wine at the end of the evening. With the purchase of additional dispensing heads, you can remove bottles of wine (with the dispensing head still attached) that you are not currently using and store them for later use in the refrigerator. The wine will continue to be preserved for up to two weeks because the argon gas stays in the bottle as long as the dispensing head is attached.
- All of the parts of the wine dispensing system that touch the wine can be easily cleaned to maintain sanitary dispensing.
- The optional two zone temperature kit, is for storing red wines at a higher temperature than white wines. When the kit is installed, the temperature for the left two bottles stays approximately 10°F (2°C) higher than the temperature for the two right bottles. See page 22.



Important Things to Know

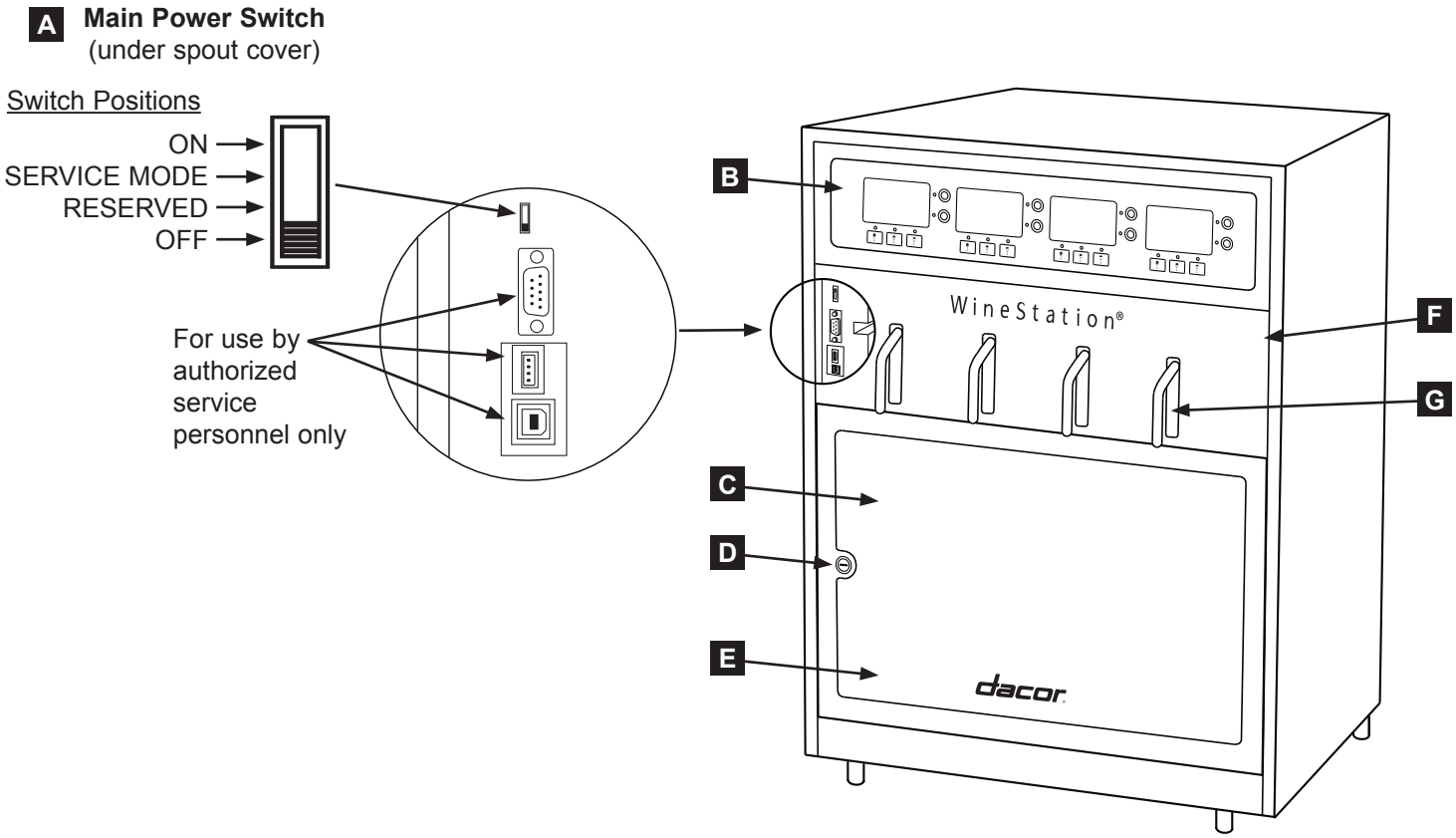
- Your wine dispensing system is NOT designed for the dispensing of sparkling wine such as Champagne. Dispensing sparkling wines from your wine dispensing system will cause a large amount of splatter when the carbon-dioxide in the wine hits the air outside the spout.
- Your wine dispensing system is not designed to dispense beverages other than wine. Other beverages may be dispensed, but the (wine) pour detection system must be turned off. If beverages other than wine are dispensed from the unit, the argon gas will continue to be depleted at the normal rate and will still need to be replaced for the unit to function, whether wine is being dispensed or not.
- Wine cannot be dispensed from two bottles at the same time.

Specifications	
Internal temperature (bottle bay)	Approx. 25°F/3.9°C below room temperature
Power supply input requirements	120 Vac, 60 Hz., 2 Amps.
Operating (room) temperature*	Min. 50°F (10°C) Max. 80°F (26.7°C)
System weight	80 lbs/31.75 kg (empty)
Gas type	Food grade argon

*This appliance is designed for indoor use. It may be used outdoors provided it is installed under cover in a dry location and operated within the required room temperature. This system is equipped with a low power consumption, TEC cooling system, that cools the inside of the bottle bay to a temperature approximately 25°F less than the temperature outside the unit. Therefore, the ability to cool wine is limited by higher room temperatures.

Getting to Know Your Wine Dispensing System

System

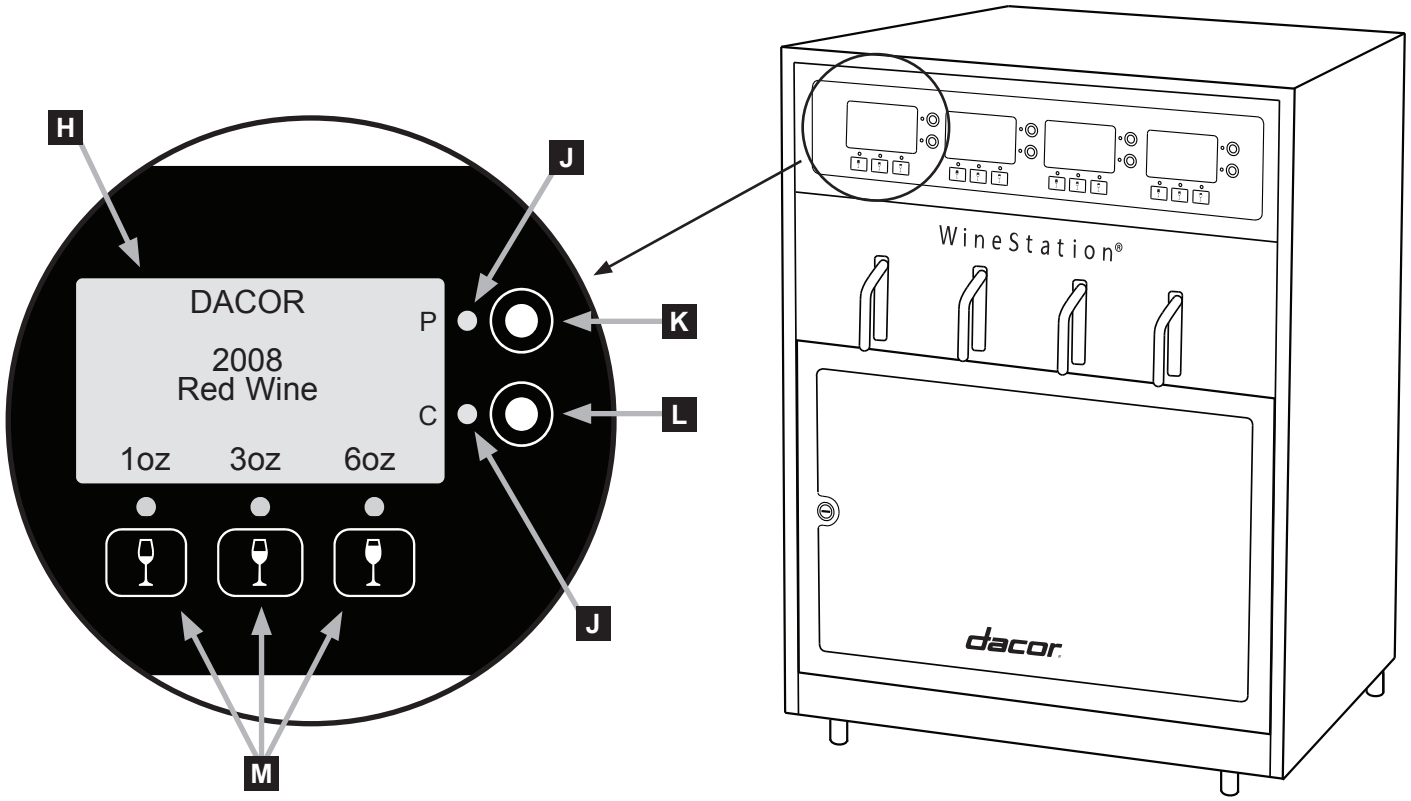


A	**Main power switch**	Use the switch to turn the system **ON** and **OFF** and to access the main service menu (see page 11).
B	**Control panel**	The control panel has a display and set of pour control buttons for each wine bottle. The control panel is also used to change the settings on the unit, such as amount of wine poured with each button push and the temperature settings.
C	**Bottle bay**	The bottle bay can hold up to four bottles of wine at a time, ready for pouring at the touch of a button.
D	**Bottle bay door**	The locking bottle bay door is see-through to allow you to read the bottle labels with the door closed. When the key is removed, the lock on the door prevents access to the wine bottles in two ways. First, it prevents direct access to the wine bottles by keeping the door from opening. Second, when the control panel is locked (see page 15), the lock on the door prevents access to the main power switch which is required to unlock the control panel and dispense wine.
E	**Drip tray**	Inside the bottle bay. The drip tray is removable and washable.
F	**Spout cover**	Open the door and lift up the spout cover to insert the wine bottles (with dispensing heads attached) into the system and to access the power switch.
G	**Spouts**	Attached to the removable Clean-Pour®* dispensing heads (see page 6) that are inserted into the bottle bay, the spouts allow quick and clean dispensing of your favorite wines.

* Clean-Pour is a registered trademark of Napa Technology

Getting to Know Your Wine Dispensing System

Control Panel

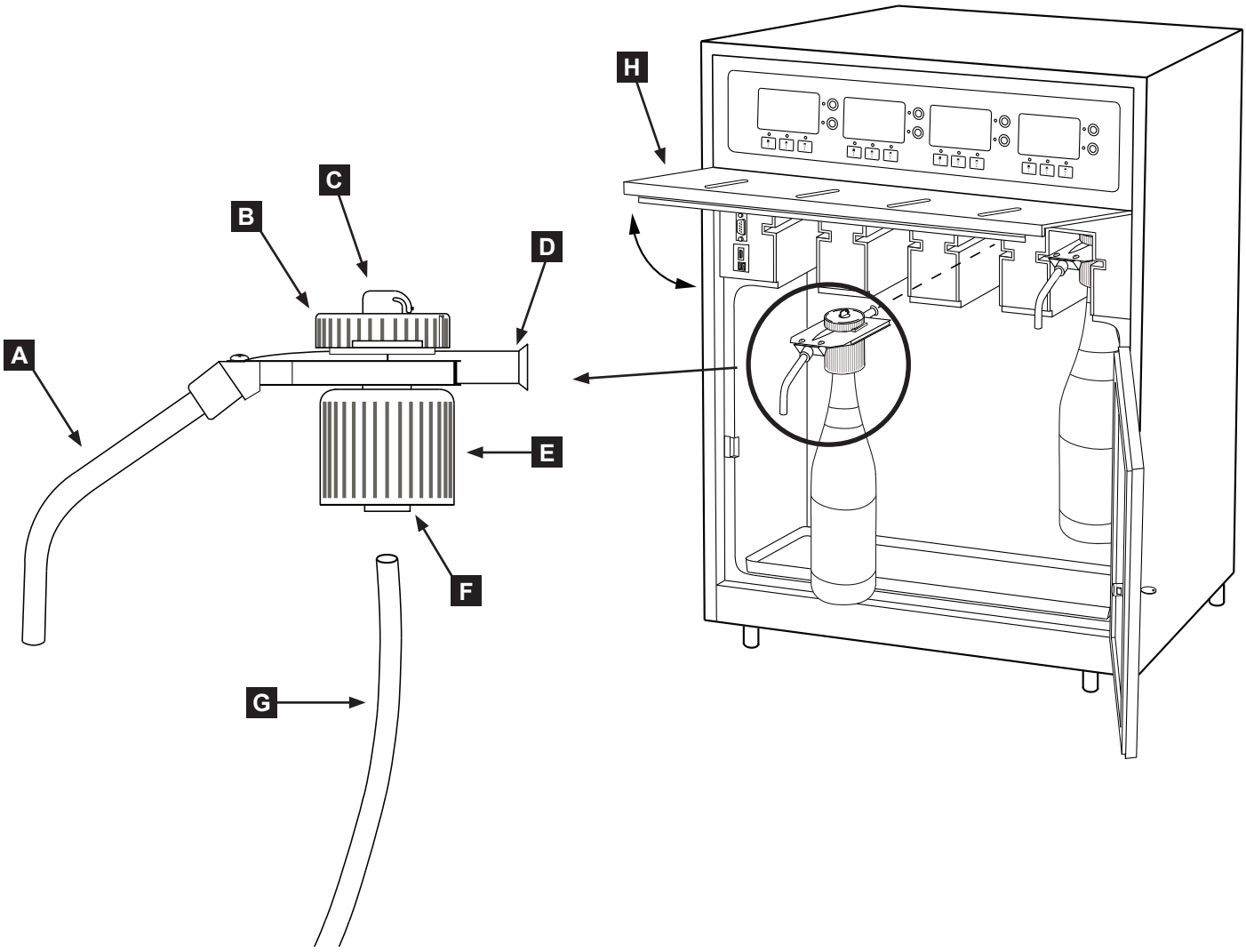


H	**Display**	The display provides the system status and information for the wine bottle installed below the particular display. It can be programed with specific information about each type of wine being served (see page 12). The display is also used for programming the various system functions.
J	**Status lights (red)**	These lights come on to help inform you of the status of your wine dispensing system. See the table below.
K	**Purge (P) button**	Use this button to purge air from the bottle when a new bottle of wine is installed.
L	**Clean (C) button**	Use this button to clean the dispensing head and spout while still installed in the system.
M	**Pour buttons**	Push the pour buttons to serve the wine from the bottle installed directly below. There are three buttons so that you can program them with different pour volumes (1/4 to 8 ounces).

Light Location	Condition	Indicates
Upper left red light	Flashing	Power failure (system is shutting down)
Any red light	On solid	Bottle below is empty **NOTE:** If bottle still has wine in it, either the pickup tube has not been inserted or the gas cylinder is depleted.
4 red lights	On solid	No gas pressure. Argon gas cylinder needs to be replaced.

Getting to Know Your Wine Dispensing System

Dispensing Head



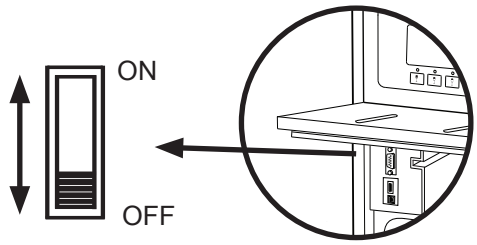
A	**Spout**	The stainless steel spout protrudes from the front of the unit when the spout cover H is closed and delivers the wine to your glass when one of the pour buttons above it is pushed.
B	**Head cap**	The removable head cap allows the inside of the dispensing head to be cleaned.
C	**Rotor switch**	The rotor switch is used by your dispensing system to control wine and argon gas flow when the system is in use.
D	**Main body**	The main body is cleanable to help assure that everything that touches the wine is sanitary.
E	**Collar**	Expands the gasket underneath it. Turn it to secure the head on top of the bottle.
F	**Gasket**	The gasket is located under the collar. When it is expanded, it seals air out and keeps the argon gas in, in addition to holding the head in place on top of the bottle. The gaskets are interchangeable to fit different size bottle necks. There are three sizes, wide (green), standard (red) and narrow (white).
G	**Pickup tube**	The pickup tube draws wine out of the bottle and into the head for dispensing. It is removable for replacement or cleaning.

Preparing to Use Your Wine Dispenser for the First Time

⚠ WARNING

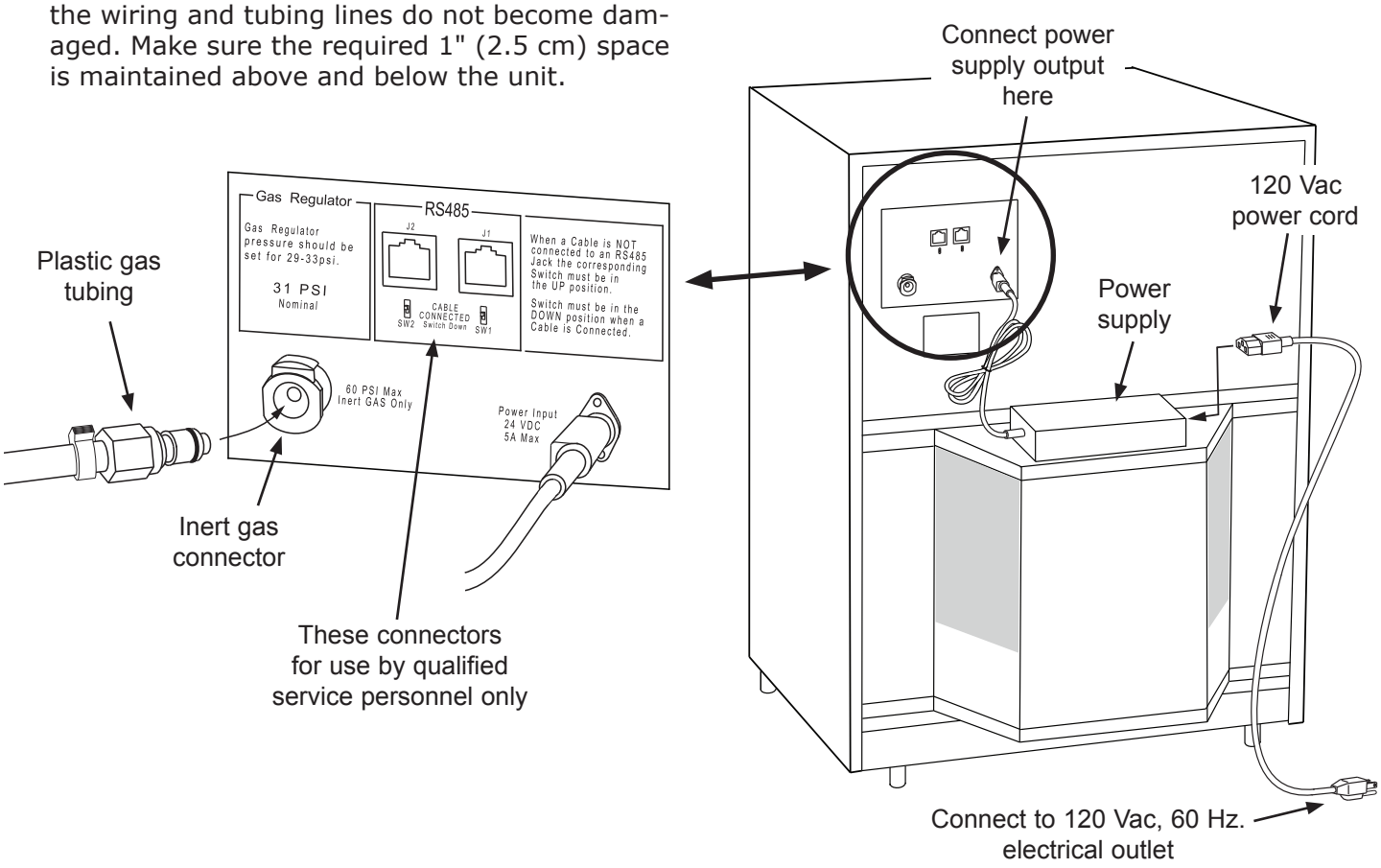
Do not use any power supply other than the one provided with the system or a Dacor approved replacement. Do not attempt to modify or bypass the power supply.

1. If not already connected, plug one end of the plastic gas tubing (provided) into the inert gas connector at the back of the wine dispensing system.
2. Make sure the cable coming from the power supply (opposite the power cord that connects to the wall) is connected to the **Power Input** connector on the back of the unit. Also, check to make sure that both of the micro-switches located on the back of the unit are in the up position.
3. Plug the power cord (provided) into the power plug on the power supply (black rectangular box) mounted on the back of the wine dispensing system.
4. Slowly and gently lift the unit up and into the final location. Exercise care to make sure that the wiring and tubing lines do not become damaged. Make sure the required 1" (2.5 cm) space is maintained above and below the unit.
5. Open the door on the front of the unit. Swing the spout cover to the up position as shown on the facing page.



6. Make sure the power switch, located on the left side of the bottle bay, is slid all the way down, to the **OFF** position.
7. Lower the spout cover by pushing up and holding the lever on the bottom as you lower it down. See diagram on bottom of page 8. **CAUTION:** Do not push down on the spout cover without pushing up on the lever. Damage to the lever will result.
8. Once the spout cover is closed, close the bottle bay door. Push in slightly just above the lock until it snaps shut.

continued...



Power Supply and Inert Gas Connections

Setting Up Your Wine Dispensing System

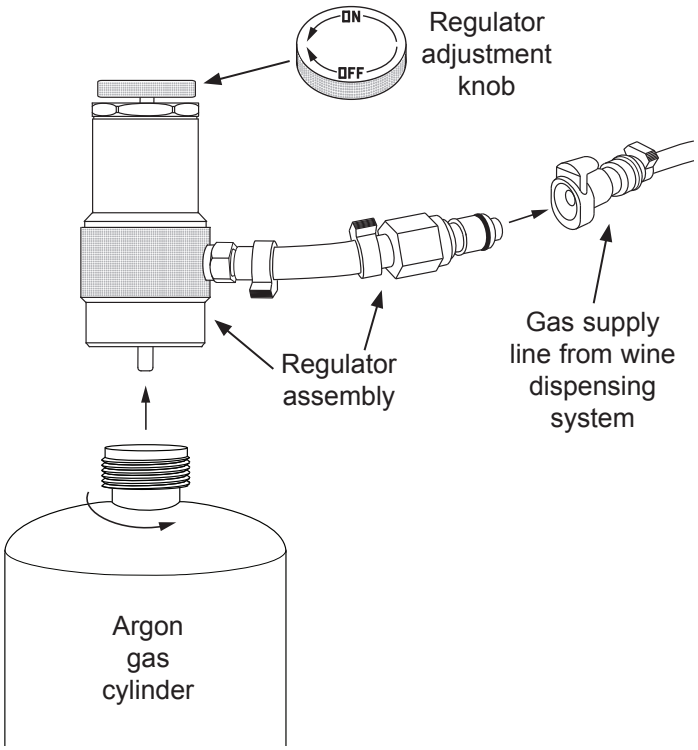
Preparing to Use Your Wine Dispenser for the First Time (cont.)

9. Find the gas regulator assembly that comes with the unit.

⚠ WARNING

To avoid personal injury, use only the included gas pressure regulator or a Dacor specified replacement.

11. Make sure the regulator adjustment knob is turned all the way in the **OFF** direction.
12. Connect the gas supply line from the wine dispensing system to the gas connector on the regulator assembly.
13. Remove the plastic cap from the top of the included argon gas cylinder.
14. Insert the top of the gas cylinder into the bottom of the gas regulator assembly and turn it clockwise, by hand, until it is snug. Do not use a wrench or overtighten.
15. Turn the regulator knob in the **ON** direction until it stops.
16. Plug the power cord into the grounded 120 Vac., 60 Hz. electrical outlet.

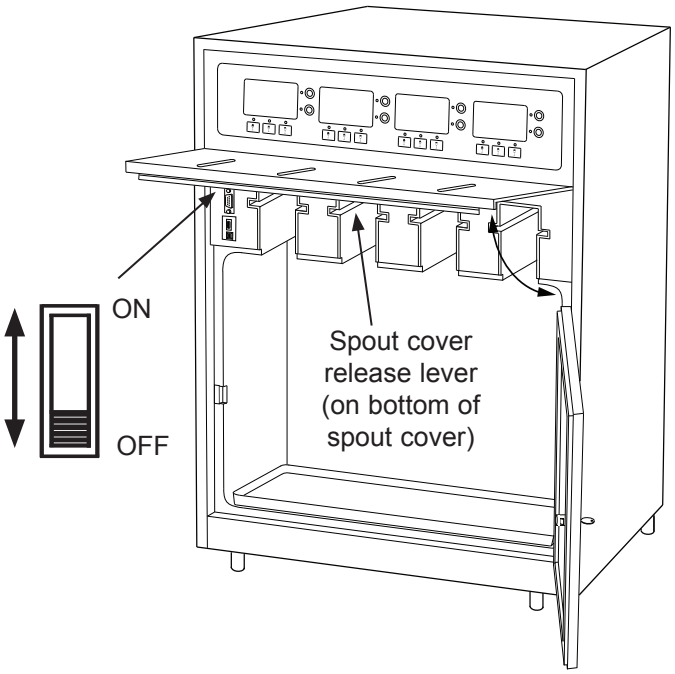


Operating Your Wine Dispensing System

Turning the System ON/OFF

1. Open the door on the front of the unit. Swing the spout cover to the up position.
2. To turn the unit on, slide the power switch all the way up to the **ON** position. When powering on, the unit will run through a series of diagnostics, which will take several seconds.

   NOTE: If the control panel is **LOCKED** see page 15 to unlock. The control panel may lock when the system is turned **OFF** or after a power failure. The lock may also be turned on intentionally from the control panel. See page 15.
3. To turn the unit off, slide the power switch all the way down to the **OFF** position.
4. Lower the spout cover by pushing up and holding the lever on the bottom as you lower it down. **CAUTION:** Do not push down on the spout cover without pushing up on the lever. Damage to the lever will result.
5. Once the spout cover is closed, close the bottle bay door. Push in slightly just above the lock until it snaps shut.

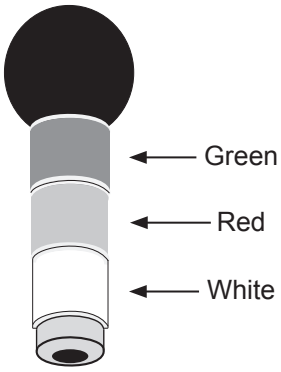


Attaching the Clean-Pour Dispensing Heads

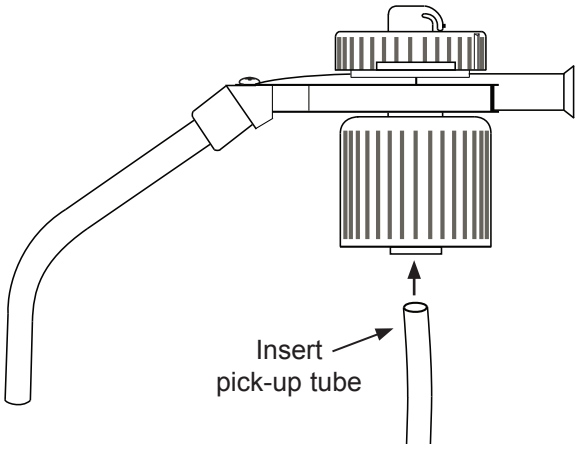
⚠ CAUTION

To avoid dropping a wine bottle when carrying it around with the dispensing head attached, always hold the bottle itself (not just the head).

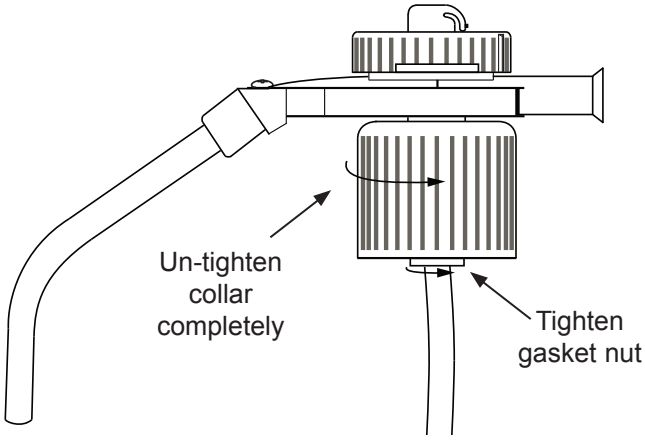
1. Open the bottle and place it on a flat, dry surface.
2. Insert the head selection tool into the bottleneck to determine the correct (color coded) gasket size. **NOTE:** The red gasket should work with most wines bottled in North America. If you need to change the gasket, see page 20 for instructions.



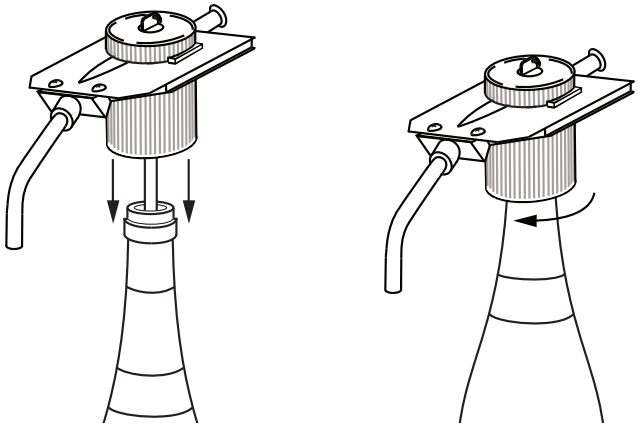
   If you do not have a head selection tool, try inserting different heads into the bottle, from wide to narrow (green, red, white), until you find the correct size that fits.
3. Take a clean dispensing head of the size you have selected. Check that the gasket is in good condition and the cap is properly installed on top. (See the ***Cleaning and Care*** section for more details).
4. Insert a clean pick up tube into the bottle. (It is normal for the upper end of the tube to extend beyond the tip of the bottle at this point).
5. Insert the pick up tube firmly into the opening on the bottom of the head, as shown. (Keep the rest of the tube inside the bottle while doing this). **NOTE:** If the pick-up tube is not properly attached, the system will not be able to draw wine out of the bottle and it will assume the bottle is empty.



6. The gasket must be fully un-tightened (collar all the way up, touching the main body) before you insert the head. Turn the collar as shown until it stops.



7. Turn the gasket nut with your fingers as shown to make sure the gasket is secure.
8. Carefully insert the dispensing head (with the pick up tube still attached) into the bottle. The head should go in easily with one arm extended forward. Do not lean on the head or force it in, as this may damage the gasket and/or the bottleneck. If the head gasket will not insert, check to make sure the collar is fully un-tightened and the correct gasket size is being used.
   The head should rest firmly on top. Do not let the tube push the head out of the bottle. (instead, the tube should coil slightly inside at the bottom).

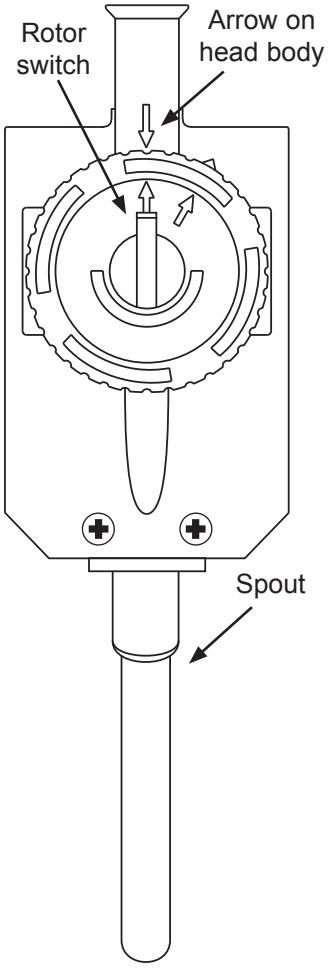


9. Turn the head to align the spout with the bottle label.
10. While pressing down on the head with one hand, tighten the collar as shown with your other hand. Use only two fingers and your thumb to turn (there is no need to use the entire force of your hand). As you turn, the gasket will expand inside the bottleneck, sealing and holding the bottle from the inside. Do not over-tighten.

continued...

Attaching the Dispensing Heads (cont.)

11. Inspect the dispensing head. If more than three threads are visible between the top of the collar and the bottom of the main body, either the gasket is damaged or the gasket could be the wrong size. Un-tighten the collar, remove the head, check the gasket for damage, verify the correct size, wipe the gasket and bottleneck dry, and try again.
12. While holding the bottle over a table or countertop for safety, lift the bottle up about 1 to 2", holding it only by the head. Gently pull up the head a bit higher and lower it down a few times, to check if it holds the bottle properly. The bottle should not slip out, and you should not feel any looseness of the gasket inside the bottleneck.
13. Turn the rotor switch on the top of the head so that it lines up with the arrow on the back of the head body (opposite the spout).



You are now ready to insert the bottle into the wine dispensing system.

If the bottle begins to slip, or the gasket feels loose, put the bottle down and do the following:

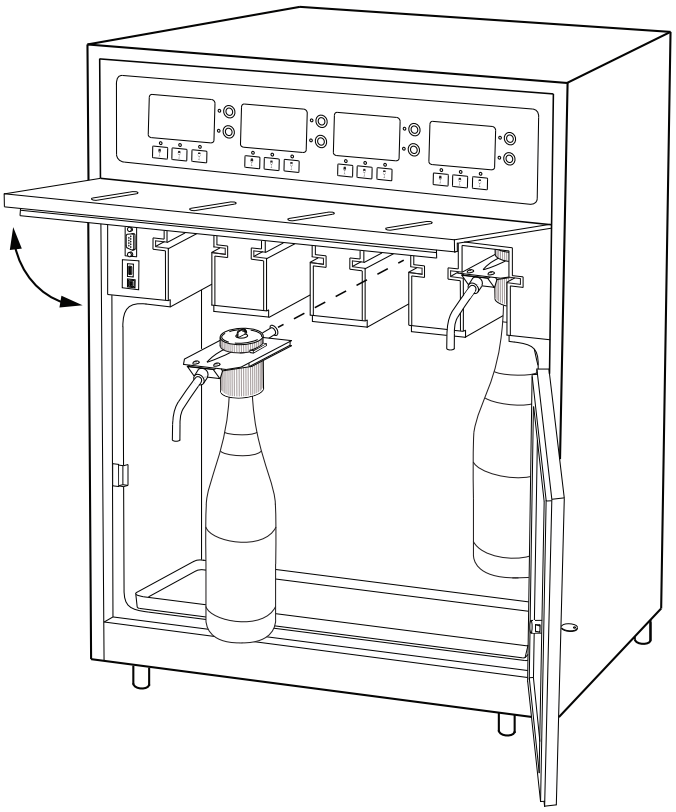
- Hold the head in place with one hand.
- With your other hand, fully un-tighten the collar (until it touches the main body).
- Remove the dispensing head from the bottle and detach it from the pickup tube.
- Check the gasket for damage. If needed, replace with an undamaged head.
- Check the correct gasket size. If needed, switch to a wider gasket size.
- Wipe the gasket and inner part of the bottleneck dry, and try again.

Basic Operation

NOTE: The control panel must be unlocked for the unit to operate. If the control panel is locked, see page 15 (***Unlocking the Control Panel***).

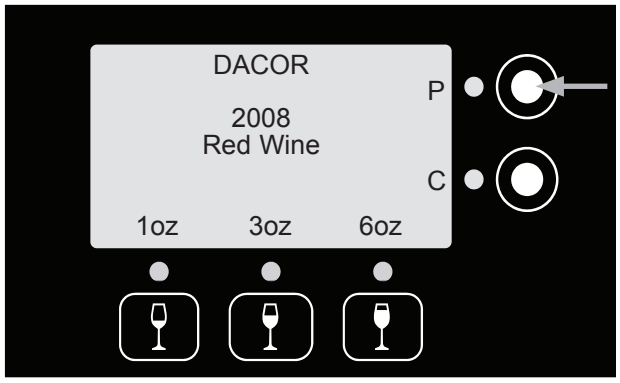
Installing Wine Bottles in the Bottle Bay

1. Open the bottle bay door by turning the key in the lock.
2. With the door open, lift up on the spout cover until it locks in the up position.



3. Insert the dispensing head (with wine bottle attached) into the slot in the desired position in the bottle bay. **NOTE:** When inserting the head into the bottle bay, be sure to push in on the head, not the bottle.
4. Lower the spout cover by pushing up and holding the lever on the bottom as you lower it down. Once the spout cover is closed, close the bottle bay door. Push in slightly just above the lock until it snaps shut.

5. Push the purge button (**P**) next to the display above the bottle that has just been inserted. The food grade argon will replace the air in the bottle, assuring preservation.

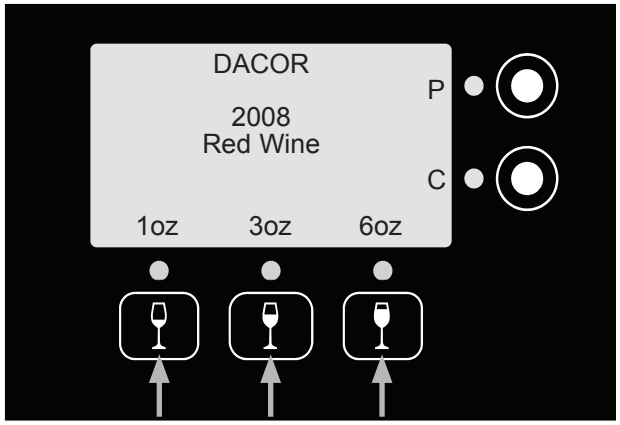


The wine is now ready for serving.

NOTE: If a **Check Bottle** message and/or a red light show on the control panel, they will clear after the first pour with the new bottle.

Dispensing Wine

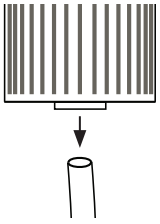
To dispense, hold a glass under the spout and push one of the serving size buttons above the bottle.



When a bottle is empty, the message **Check Bottle** and/or a red light will show on the control panel.

Changing Wine Bottles

1. Open the bottle bay door by turning the key in the lock.
2. With the door open, lift up on the spout cover until it locks in the up position as shown on the facing page.
3. Gripping the top of the bottle and the spout, gently pull the bottle and the head straight out of the unit.
4. Remove the pick-up tube from the head by pulling it straight down.
5. Clean the head according to the instructions in the ***Care and Cleaning*** section.

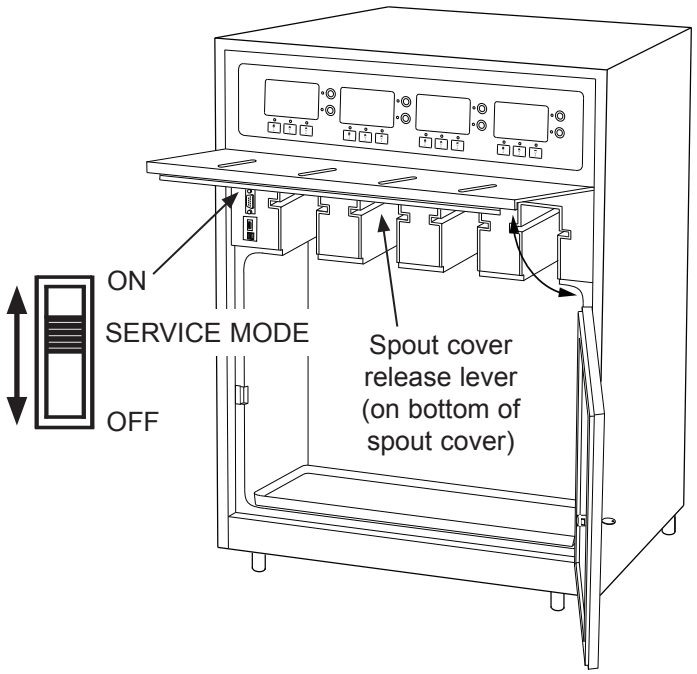


NOTE: Dacor recommends replacing the pickup tube with each bottle change, but the pick-up tube may be washed out in a mild solution of warm water and dishwashing soap, rinsed out and reused.

6. Attach the dispensing head to a new bottle of wine according to the instructions starting on page 9. Insert the new wine bottle into the system according to the instructions on the facing page.

Accessing the Main Service Menu

1. Open the front door.
2. Lift the spout cover as shown on the facing page.
3. Slide the power switch, located on the left side of the bottle bay, all the way up, to the **ON** position. Wait for the unit to come on.
4. Slide the power switch down one notch to the **SERVICE MODE** position to access the main service menu.



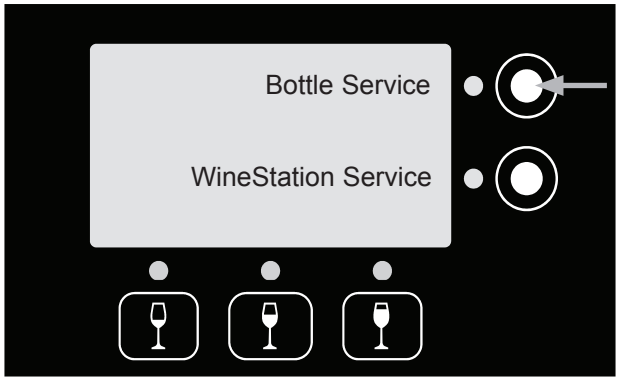
NOTE: When you are done using the service menu, you will need to slide the power switch up to the **ON** position in order to use the dispensing function of the system.

After setting the switch to **ON**, lower the spout cover by pushing up and holding the lever on the bottom as you lower it down. Once the spout cover is closed, close the bottle bay door. Push in slightly just above the lock until it snaps shut.

Changing the Individual Bottle Settings

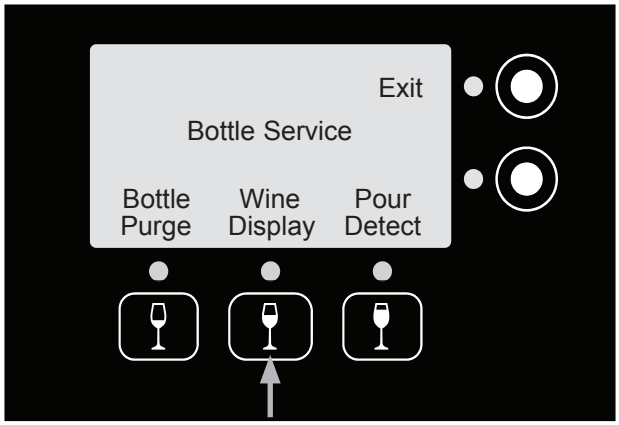
The volume (amount in ounces), display settings and pour detect function may be changed for the individual bottle positions.

- From the main service menu (see page 11), push **Bottle Service** next to the display for the bottle bay that needs to have the settings changed.

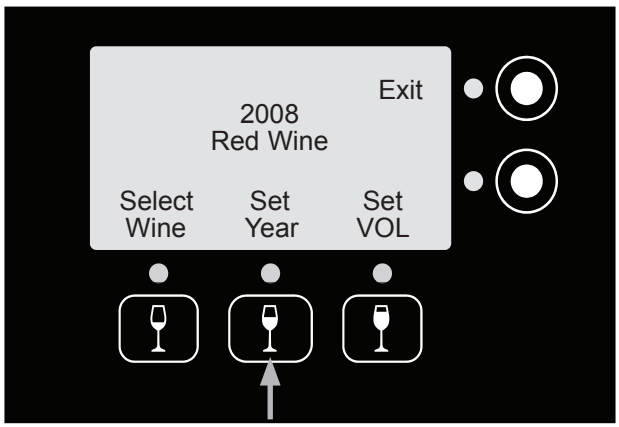


Changing the Bottle Description on the Display

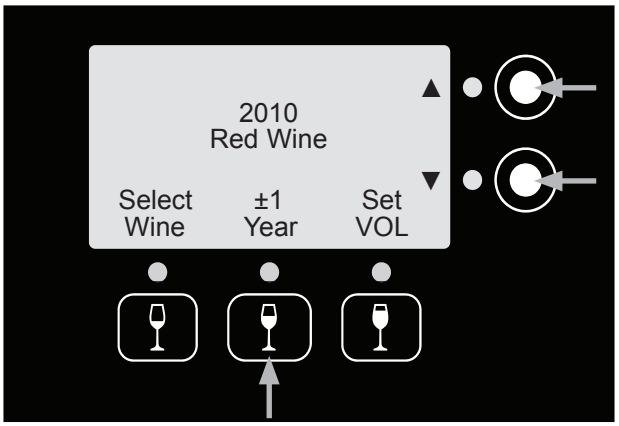
1. Push **Wine Display**.



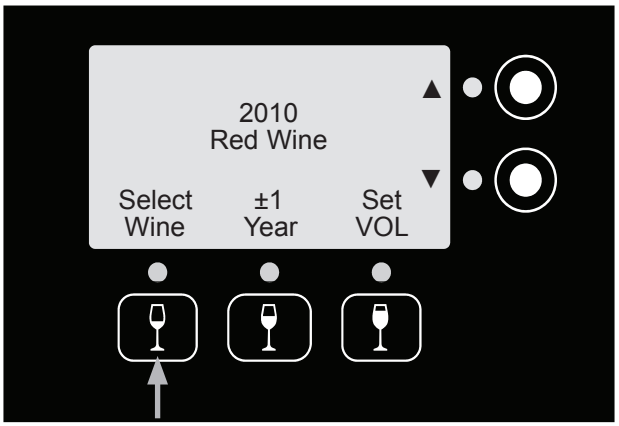
2. Push **Set Year**.



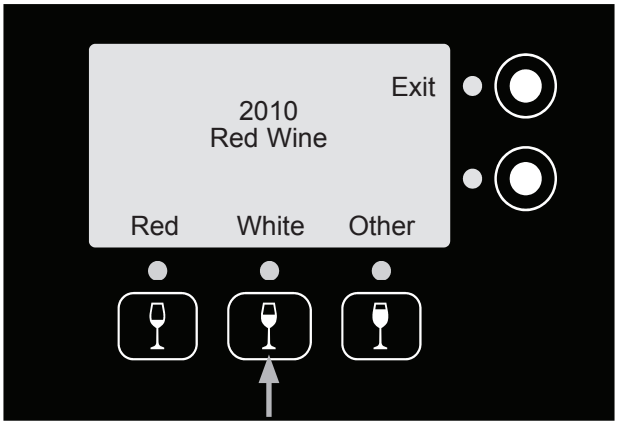
3. Push the center button below the display repeatedly to select ±1 Year, ±10 Year or No Year. When the display is set to ±10 Year, the display jumps 10 years every time the up (▲) and down (▼) buttons on the right are pushed. You must push **Select Wine** to exit after changing the year. **NOTE:** When large year changes need to be made, adjust the last digit first then the 10 year increments.



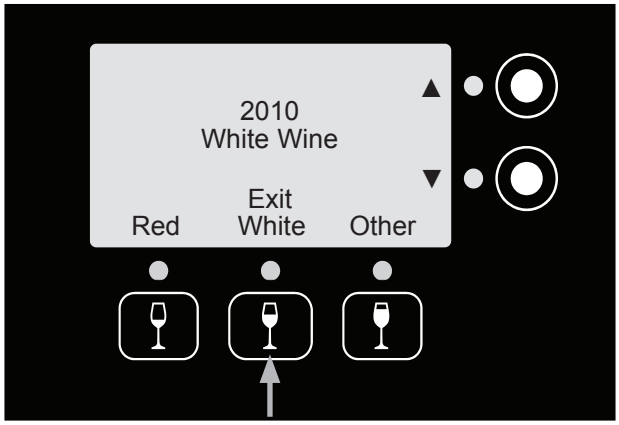
Push **Select Wine**.



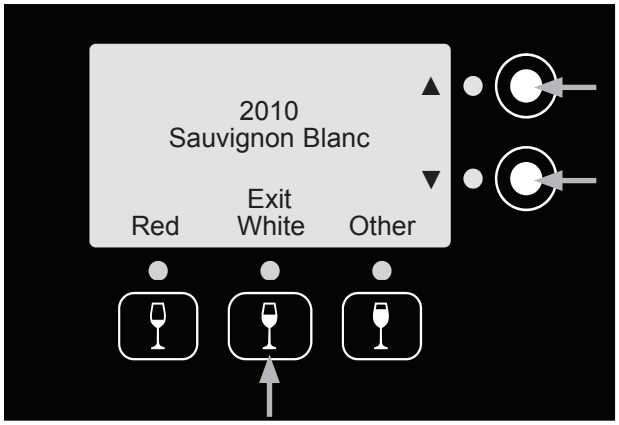
◇ Push **Red**, **White** or **Other**, to select the wine type.



◇ To leave the generic display on the screen (for example **White Wine**) push **Exit.**



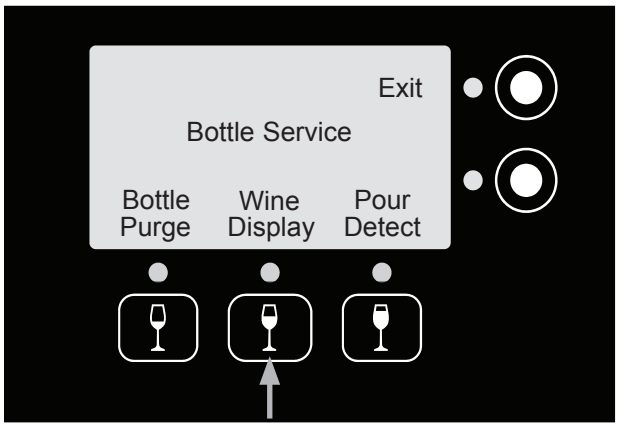
◇ To select a specific wine type push the up (▲) and down (▼) buttons on the right to select a specific wine (for example **Sauvignon Blanc**), then push **Exit**. A list of the specific wine types programmed into the system appears on page 18.



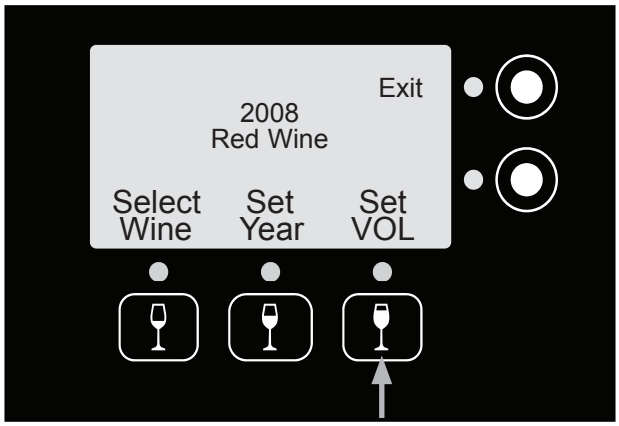
- Push **Exit** twice.

Changing the Volume (ounces) Dispensed and/or Display Bottle Description

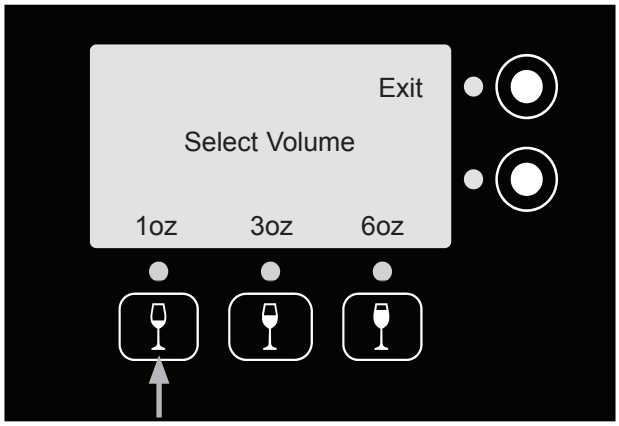
1. Push **Wine Display**.



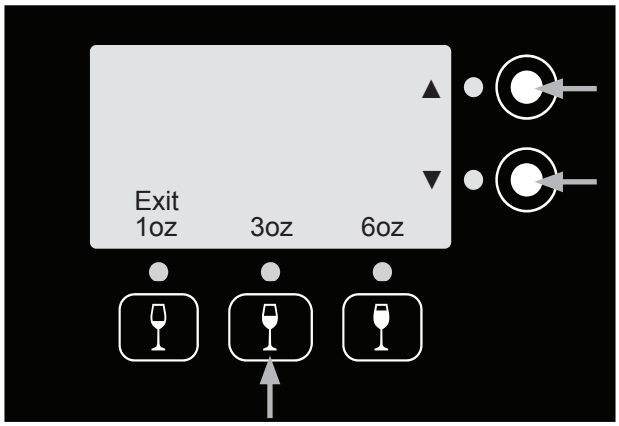
2. Push Set **VOL**.



3. Push the button for which you want to adjust the pour volume (for example 1oz).



4. Push the up (▲) and down (▼) buttons on the right to select the pour volume, then push **Exit**.



5. You may select another button to adjust the volume, or push **Exit**.

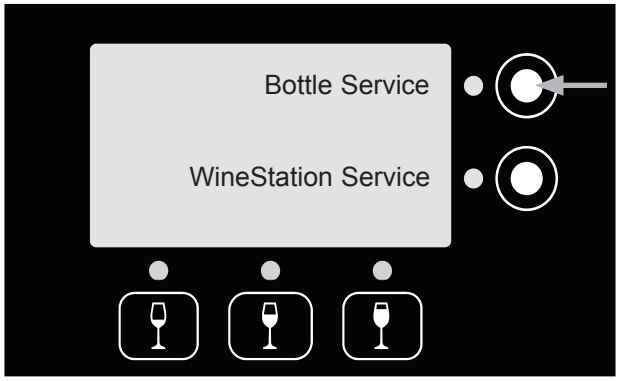
continued...

Changing Individual Bottle Settings (cont.)

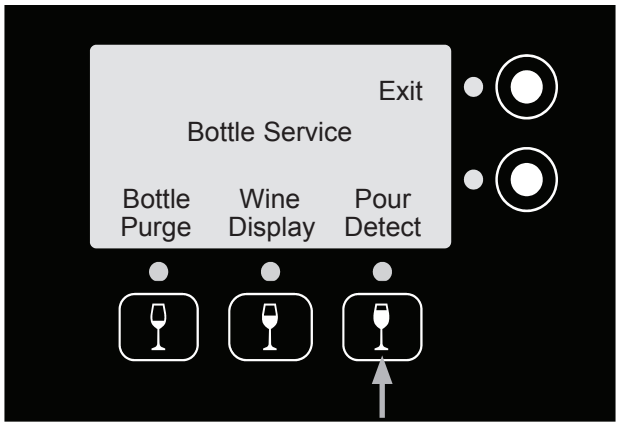
Turning Pour Detect On or Off

The wine dispensing system can detect if there is a fault in the pouring capabilities of each bottle position.

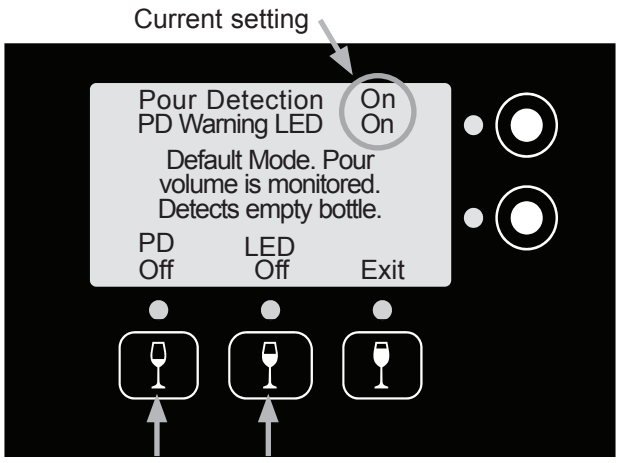
1. Turn **Pour Detect** on or off from the main service menu (see page 11). Push **Bottle Service** next to display for the bottle bay that needs to have the settings changed.



2. Push **Pour Detect**.



3. From the pour detect menu, you can turn off pour detect altogether or just the LED.



4. Push **Exit**.

- When you are done adjusting the bottle position settings. Slide the power switch up to the **ON** position.
- Lower the spout cover and close the front door.

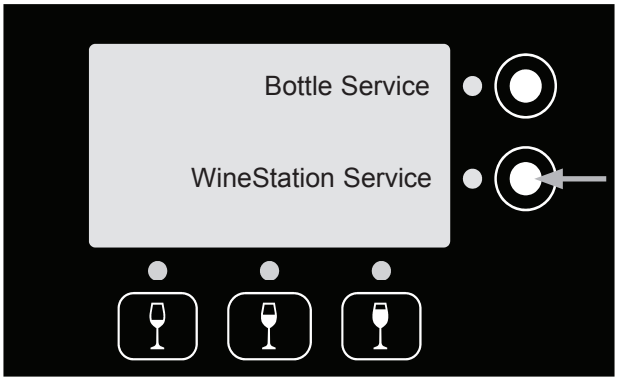
Control Panel Settings

Standby Power

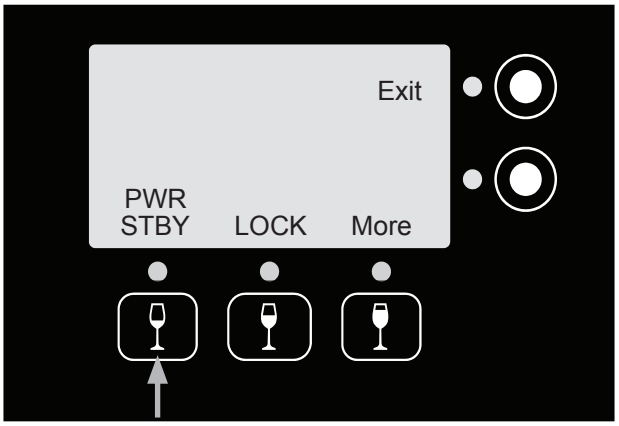
Standby power turns off the displays to conserve energy when the wine station is not being used.

To turn on standby power:

1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.



2. Push **PWR STBY**. The displays will go dark.



3. Slide the power switch up to the **ON** position.
4. Lower the spout cover and close the front door.

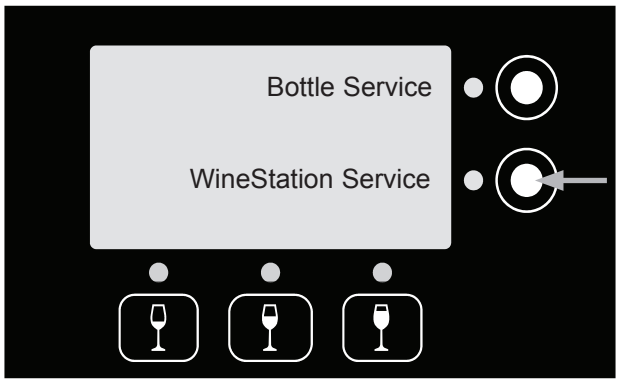
The control panel will re-light when any button on the control panel is pushed.

Locking the Control Panel

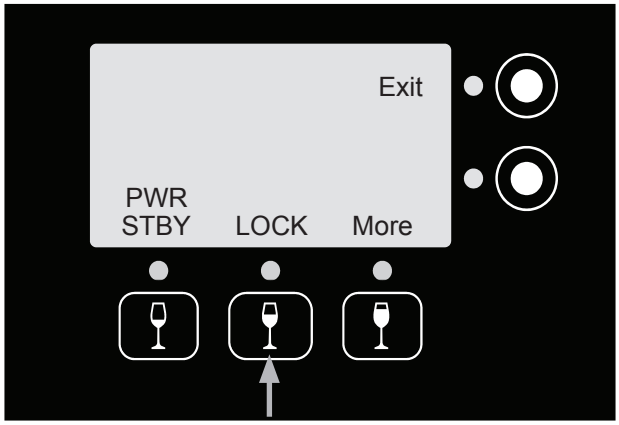
The control panel lock may be set from the front panel to avoid undesired operation.

To lock the control panel:

1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.



2. Push **LOCK**. The lock notice will appear on the display.



3. Slide the power switch up to the **ON** position.
4. Lower the spout cover and close the front door.
5. The entire control panel is now locked.

Unlocking the Control Panel

To unlock the control panel:

1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.
2. Push **Exit**.
3. Slide the power switch up to the **ON** position.
4. Lower the spout cover and close the front door.
5. The entire control panel is now unlocked.

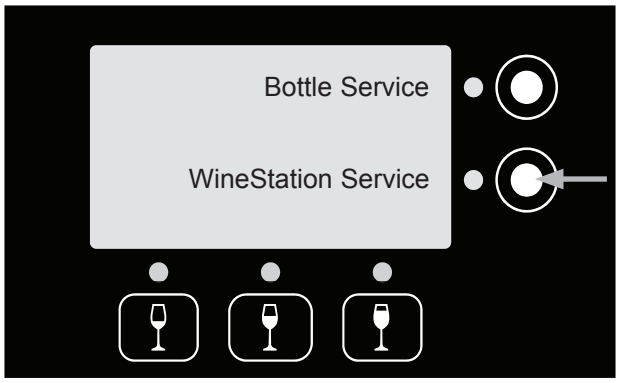
NOTE: There is no "unlock" button. The process of entering the service menu and exiting unlocks the display.

Setting the System Temperature, System Fan and Temperature Scale(F/C)

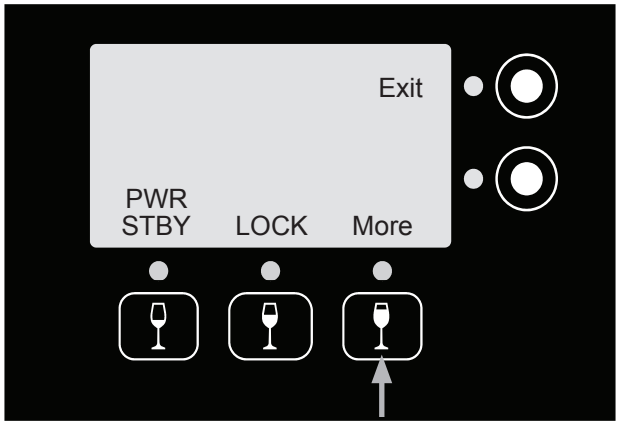
The system has three temperature settings, **OFF**, **ON** and **MAX**. When the the system is set to **ON**, the fan will run less making the system quieter, but the bottle bay will take longer to cool.

To access the temperature/fan settings:

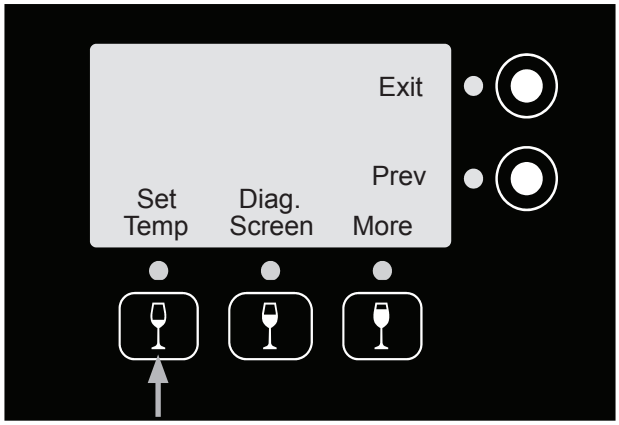
1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.



1. Push **More**.



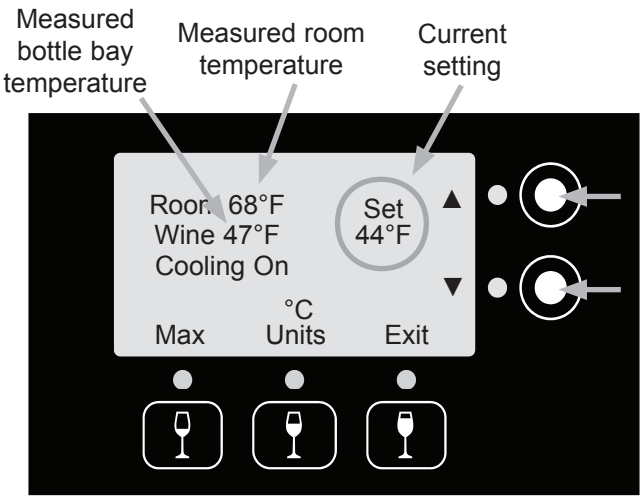
2. Push **Set Temp**.



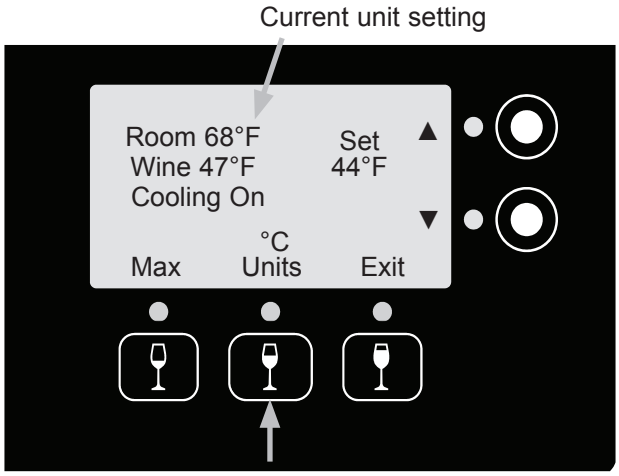
continued...

Accessing the temperature/fan settings (cont.)

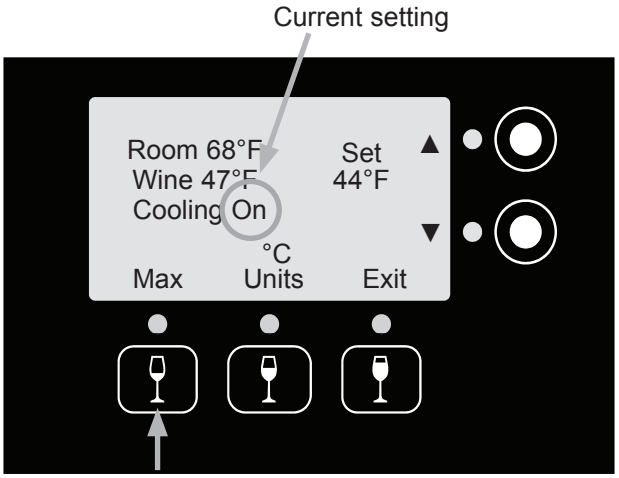
3. Set desired "Wine" temperature by pushing the buttons next to the up (▲) and down (▼) symbols on the display repeatedly. Because of the systems energy efficient design, actual cooling temperature is limited to 25°F lower than the room temperature displayed, even if the "Wine" temperature is set lower. **NOTE:** The bottle bay temperature rises when the door is opened.



4. Push the **Units** button repeatedly to switch between degrees F and degrees C. When you push the button, the current setting will appear next the the **Room**, **Wine** and **Set** temperatures on the display.



5. To select the fan setting, push the bottom left button to switch between the **OFF**, **ON** and **MAX** settings. The higher the fan setting, the more fan noise will be heard.



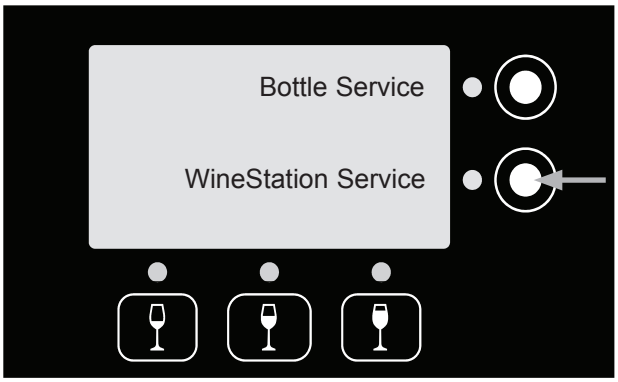
6. Push **Exit**.
7. Slide the power switch up to the **ON** position.
8. Lower the spout cover and close the front door.

Diagnostic Screen

When calling Dacor with questions about your wine dispensing system, the Customer Service representative may ask you to access this screen for information.

To access the diagnostic screen:

1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.



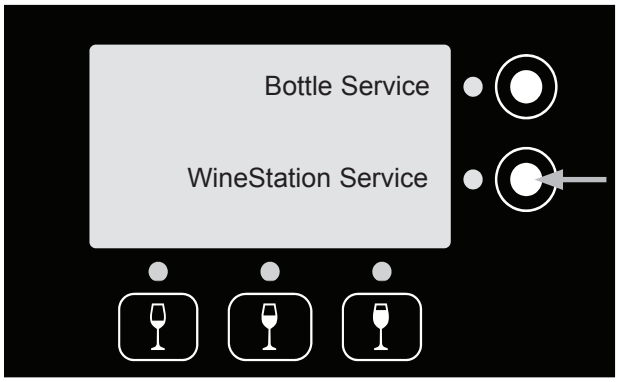
1. Push **More.**
2. Push **Diag. Screen**. The diagnostic screen will appear on the display. To exit, push any button on the control panel.
3. To go back to normal operation, slide the power switch up to the **ON** position, then lower the spout cover and close the front door.

System Name Change

If you want you can change the name on the top of the display from DACOR to anything you want, up to 20 characters long (for example **Our Wine Cellar**).

To change the system name display:

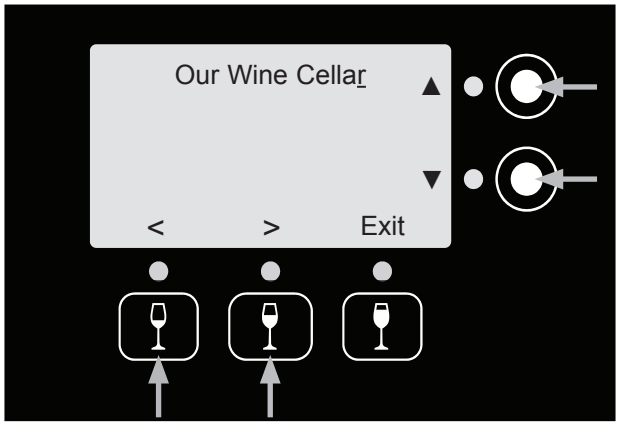
1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.



2. Push **More** twice.
3. Push **System Name**.
4. Push the left (**<**) and right (**>**) buttons below the display to select the position of each character to change.

   You can scroll through the available letters/numbers by pushing the buttons next to the up (▲) and down (▼) symbols repeatedly. When the desired character appears on the display, push (**<**) or (**>**) to put the cursor on the next character to be changed. There is also a "space" available. Inserting spaces to the right and left allows you to center the text on the display.

   NOTE: Pushing the up (▲) button selects upper case letters, while pushing the down (▼) button selects lower case letters.



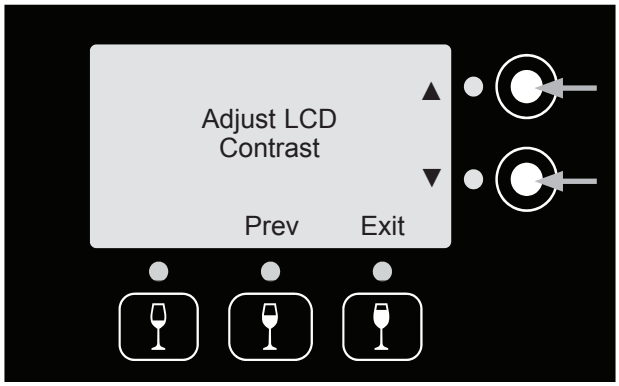
5. Repeat steps 3 and 4 until all of the desired letters/numbers have been changed, then push **Exit**.
6. Slide the power switch up to the **ON** position. The new system name will appear on all four displays.
7. Lower the spout cover and close the front door.

Display Contrast/Brightness Settings

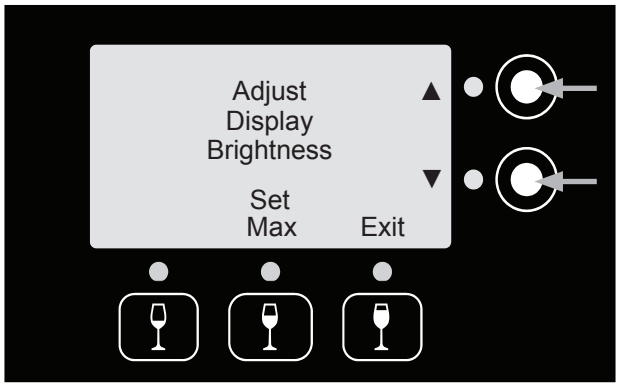
The contrast and brightness of each LCD screen can be adjusted separately.

To adjust the display contrast/brightness:

1. From the main service menu (see page 11), push **WineStation Service** next to any of the displays.
2. Push **More** twice.
3. Push **Adjust Cont**.
4. Select the desired contrast level by pushing the buttons next to the up (▲) and down (▼) symbols on the display repeatedly.



5. Push **Prev**.
6. Push **Adjust Bright**.
7. Select the desired brightness level by pushing the buttons next to the up (▲) and down (▼) symbols on the display repeatedly.



8. Push **Exit**.
9. Repeat steps 1 - 8 for any of the other displays you wish to adjust, then slide the power switch up to the **ON** position.
10. Lower the spout cover and close the front door.

Pre-programmed Wine Selections

Red Wines

Barolo
Bordeaux
Brunello
Burgundy
Cabernet Franc
Cabernet Sauvignon
Chianti
Grenache
Malbec
Merlot
Mourvedre/Mataro
Nebbiolo
Petit Verdot
Petite Sirah
Primitivo
Sangiovese
Shiraz
Syrah
Tempranillo
Zinfandel

White Wines

Chardonnay
Gewurztraminer
Meritage
Pinot Grigio
Pino Blanc
Riesling
Sauvignon Blanc
Viognier
Pinot Gris
White Zinfandel
Fume Blanc
Ice Wine
Rose

Other Wines

Albarino
Alicante Bouschet
Aligote
Amarone
Arneis
Auslese
Baco Noir
Barbaresco
Bardolino
Beaujolais
Black Corinth
Blush
Bourboulenc
Carignan
Carmenere
Carnelian
Chancellor
Charbono
Chelois
Chenin Blanc
Cinsault
Clairette Blanche
Claret
Colombard
Cortese
Corvina
Counoise
Duriff
Eiswein
Fiano
Frascati
Gamay
Garganega
Grappa
Grenache Blanc
Grenache Gris
Grignolino
Gros Verdot
Gruner Veltliner
Kerner
Lambrusco
Maccabeo
Marechal Foch
Marsanne
Melon
Meritage
Meunier
Mission
Morio-Muskat
Muller-Thurgau
Muscadelle
Muscardin
Muscat
Negrette
Neuburger
Niagra
Picpoul Blanc
Picpoul
Piedmont
Pinot Meunier
Pinot Noir
Pinot St. George
Pinotage
Priorat
Roussanne
Rubired
Ruby Cabernet
Sauternes
Scheurebe
Semillon
Seyval Blanc
Sherry
Soave
Souzao
St. Laurent
Terret Blanc
Terret Gris
Terret Noir
Tinta Cao
Tinta Narroca
Tinta Negra Mole
Ugni Blanc/Trebbiano
Vaccarese/Camarese
Valdepenas
Valdiguie
Verdelho
Vernaccia
Verndicchio
Vidal Blanc

Cleaning

⚠ WARNING

- Clean only the parts of the appliance listed in this manual. Clean them only in the manner specified. Do not use chemicals or abrasive materials to clean any part of the appliance.
- **ELECTRIC SHOCK HAZARD** - Before performing any cleaning operations on the appliance, unplug the power cord from the electrical outlet.
- Protect your countertop area! When moving the wine dispensing system for cleaning, always lift and pull the unit straight out. Do not wiggle or walk the unit, because this may damage the countertop or the product. Moving the wine dispensing system requires a minimum of two people.
- Never immerse the wine dispensing system in water or steam clean it. Damage caused by cleaning the unit in this manner could result in electric shock, fire or explosion.

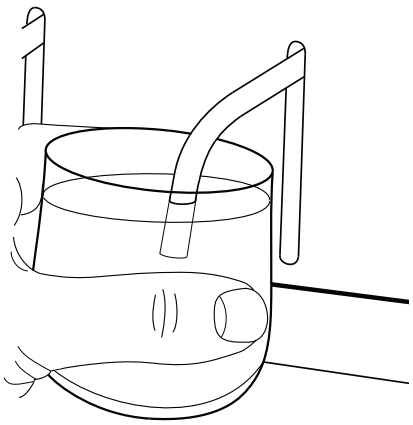
The dispensing heads, including the spout tips must be cleaned regularly. If the pickup tubes are not replaced between bottle changes, they must be cleaned before reuse.

Drip Tray

Remove and wash the drip tray (located on the bottom of the bottle bay) in warm water and dishwashing detergent, as needed.

Cleaning the Spout Tips

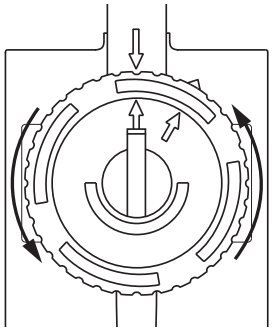
Submerge the tips of the spouts in a glass of warm water as needed, to clean any remaining drops that may have accumulated at the tip of the spouts. Do this regularly at the end of each day the wine dispensing system is used.



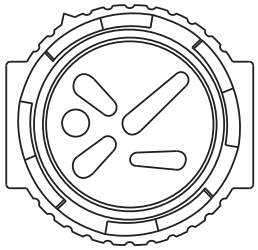
Cleaning the Dispensing Heads

Dacor recommends cleaning the heads and pick up tubes with each bottle change. To clean the dispensing head follow these steps:

1. Remove the pick up tube and discard or wash it out in a mild solution of warm water and dishwashing soap, then rinse it out.
2. Remove the cap from the head body by turning the cap counterclockwise. The cap will pop off.



3. Place both the cap and the head body in a dishwasher and set it for a normal wash cycle.
4. After washing, place the head cap on the counter with the top down. Spray a small amount of food-grade silicone spray on the vinyl cap gasket so that the cap rotates properly when it is reinstalled. A can of food grade silicone spray is included with the system. See page 22 for reorder information.

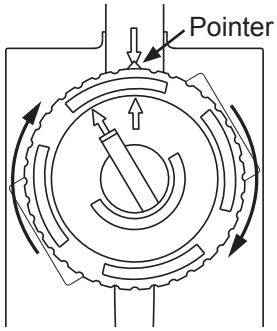


Bottom of Cap

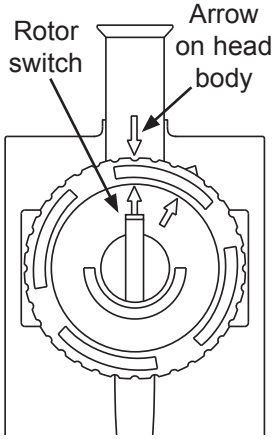
⚠ WARNING

Use only food grade silicone that is NSF approved.

6. Re-position the cap on the head, with the triangular pointer on the side of the cap pointing towards the arrow on the head body as shown.



7. Push the cap down and turn it clockwise.
8. Line up the rotor switch (at the center of the cap) with the arrow on the head body.
9. Attach a pickup tube to the bottom of the head body.



IMPORTANT:

- Store the heads and tubes in a clean, closed container when not in use.
- When the head is not in use, always make sure the collar is fully un-tightened, to minimize any unnecessary pressure on the gasket.

Cleaning the Control Panel

The display and touch panel may be wiped with a damp clean cloth, as needed. Do not use chemicals or any abrasive materials. Be careful not to use sharp objects that may damage the surface of the touch panel or displays.

Exterior Stainless Steel Surfaces

⚠ CAUTION

Always wipe stainless steel (silver colored) surfaces with the grain.

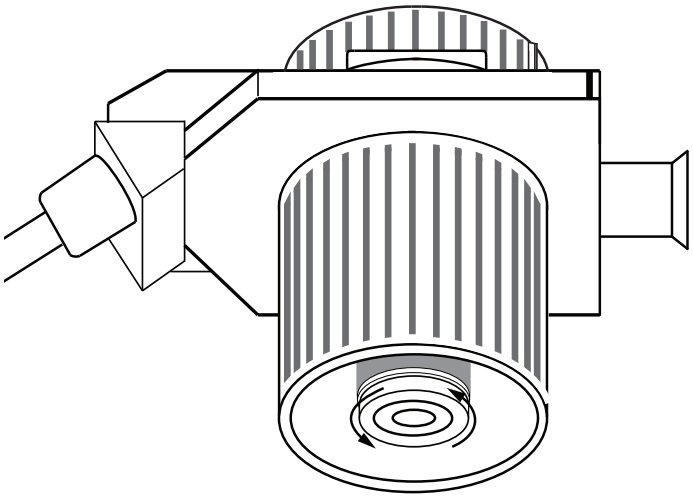
Clean stainless steel surfaces with a mild solution of detergent and warm water. Rinse and dry with a soft, lint-free cloth. You may also use Dacor Stainless Steel Cleaner. Use it according to the directions on the package.

Changing/Replacing the Clean-Pour Head Gasket

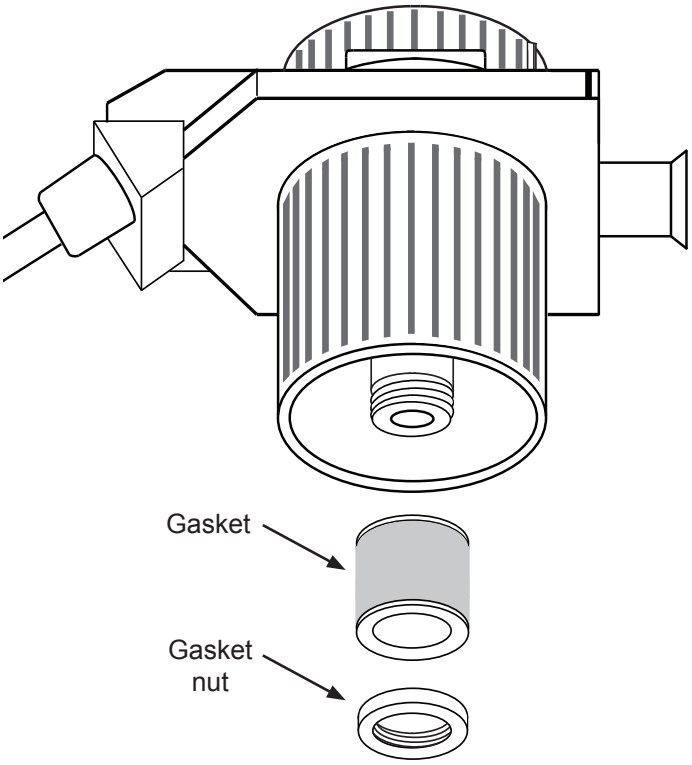
The Clean-Pour head is designed to provide ease of use and cost effective replacement when damaged.

To replace the head gasket:

1. Locate the threaded nut on the bottom of the head assembly.
2. Un-thread the gasket nut by turning it in a counter clockwise direction. If it is difficult to turn, you may use needle-nose pliers. Be careful not to damage the plastic threads.



3. Remove the gasket nut.
4. Remove gasket from stem.
5. Select the gasket color to be used (green, red or white).
6. After placing the gasket onto the stem, carefully thread the nut back onto the stem by turning clockwise. It should thread easily. **IMPORTANT:** Do not force. Make sure the nut is secure.



Replacing the Gas Cylinder

⚠ DANGER

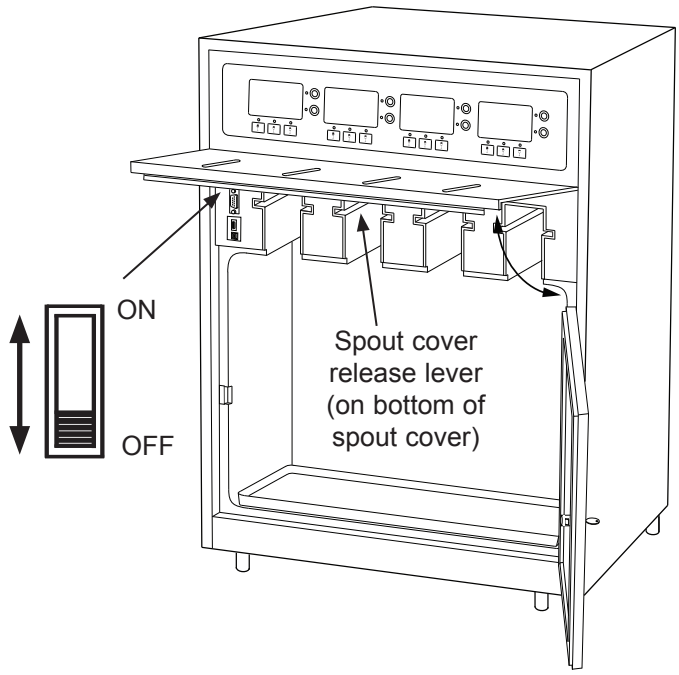
IMPORTANT: Use only the argon gas cylinder type specified in this manual with this appliance. Use of any other type gas or cylinder may result in explosion, fire and personal injury.

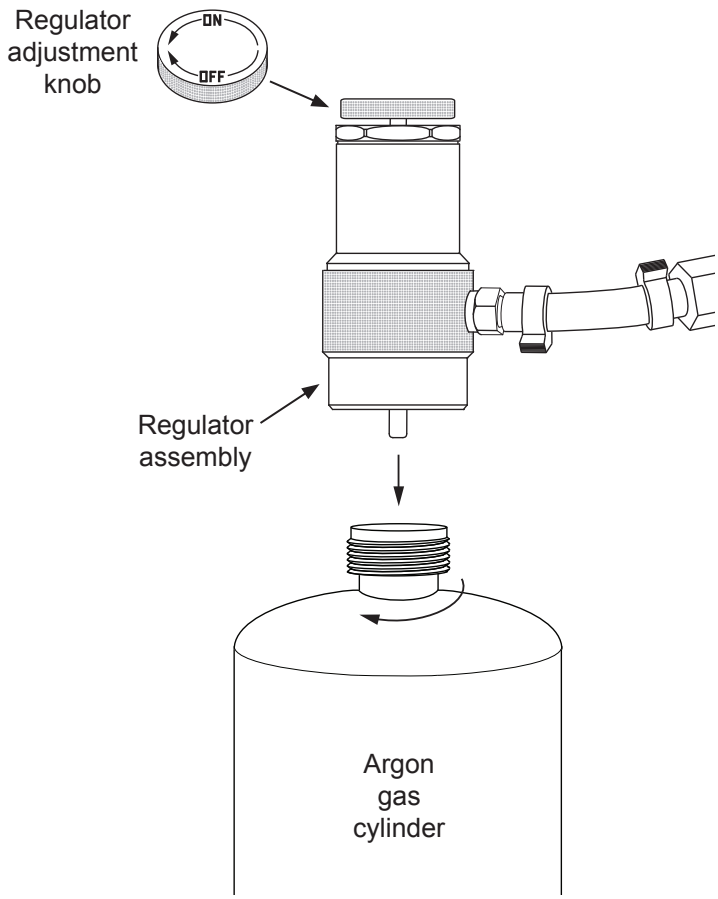
⚠ WARNING

To avoid personal injury, use only the included gas pressure regulator or a Dacor specified replacement.

Replace the gas cylinder when any of the red lights come on solid or when a message appears on the screen telling you to replace it.

1. Open the door on the front of the unit. Then swing the spout cover to the up position.
2. Slide the power switch, located on the left side of the bottle bay, all the way down to the **OFF** position.
3. Grasp the regulator assembly with one hand and turn the used gas cylinder counter-clockwise until is comes loose.
4. Remove the plastic cap from the top of the new gas cylinder.
5. Insert the top of the new gas cylinder into the bottom of the gas regulator assembly and turn clockwise until snug. Do not over-tighten.
6. Slide the power switch all the way up to the **ON** position. The system will run through a series of self-tests, which could take up to approximately 5 minutes. Once this process is completed, the blue lights below the LCD screens will be illuminated, indicating that the unit is ready for use.
7. Push firmly up on the lever on the bottom of the spout cover and hold it up as you lower the cover into place. **CAUTION**: Do not push down on the spout cover without pushing up on the lever. Damage to the lever will result.
8. Close the door.





Gas Cylinder Removal

Parts and Accessories

Description	Dacor Part Number
Dacor Stainless Steel Cleaner	A302
Package of pickup tubes (package of 10)	AWSPT
Silicon spray, food grade	AWSSS
Bottle sizing tool	AWSSZ
Clean-Pour dispensing head gaskets (package of 20)	AWSCPG20
Regulator assembly (includes hose assembly and quick connect fitting)	AWSHXR
Argon gas canister - 17L (package of 3)*	AWSAGC
Dispensing head, mixed (package of 4)	AWSCPM
Dispensing head with green gasket	AWSCPG
Dispensing head with red gasket	AWSCPR
Dispensing head with white gasket	AWSCPW
Drip cloth	AWSDC
Drip tray	AWSDT
Two zone temperature kit	AWSDZ

*Each 17 L disposable tank of argon gas provides preservation and dispensing for approximately 20 bottles of wine.

To order parts and accessories, contact your Dacor dealer or visit www.everythingdacor.com.

Before You Call for Service

Problem Solution Guide

Problem	May Be Caused By	What to Do
Nothing works, display is dark.	Power switch is off.	Make sure main power switch is in **ON** position See page 8 for location. Slide all the way up.
	System not connected to electrical power.	Check to make sure power plug is connected to electrical outlet and to power supply on back of unit. Also make sure cable from back of power supply to connector on back of unit is connected. See page 8 for location.
	Power to electrical outlet is off.	Turn on power at circuit breaker or fuse box for electrical outlet. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Nothing works, display is lit.	Power switch is set to service mode.	Slide power switch to **ON** position. See page 8.
	See also "Empty Bottle Message" on facing page.	
One or more red lights flashing.	Low gas pressure detected.	Although system may continue to work, gas cylinder needs to be replaced as soon as possible.

Before You Call for Service

Problem	May Be Caused By	What to Do
Empty bottle message/ red light on solid in bottle position.	Wine bottle empty.	Replace the wine bottle. See page 11.
	Pickup tube not installed.	Remove bottle and dispensing head. Remove dispensing head from bottle and check to make sure pickup tube is attached.
	Dispensing head is loose.	Check to make sure head is tight on bottle. See page 9.
	Gas regulator knob in **OFF** position.	Turn gas regulator knob in **ON** direction until it stops.
	Gas pressure too low for system to function.	Replace gas cylinder.
	Spout cover/door open.	Check that the spout cover and door are fully closed.
	Beverage other than wine being dispensed.	For beverages other than wine (including water), set **Pour Detect** to **Off**. See page 14.
	Dispensing head contacts are wet or dirty.	Wipe the stainless steel head contacts with clean warm water and dry with a clean cloth. Reinstall head and retry.
	Appliance contact pins are wet or dirty.	Carefully clean the contact pins located in the rear of the bottle bay. Use the soft rubber eraser on top of a pencil. Carefully push on the pins. They should be springy. If they are "sticky" they may need to be carefully cleaned using a "contact cleaner" and aerosol spray, that can be purchased at most hardware stores.
	Dispensing head is loose.	Check to make sure head is tight on bottle. See page 9.
	Dispensing head cap is on backwards.	Check to make sure cap is in the right orientation. See page 19.
Multiple red lights on solid.	Gas regulator knob in **OFF** position.	Turn gas regulator knob in **ON** direction until it stops.
	Gas pressure too low for system to function.	Replace gas cylinder.
	Power switch is set to **SERVICE MODE**.	Slide power switch to **ON** position. See page 8.
Wine is too warm.	Room temperature too high. Operating temperature must be 50°F (10°C) Max 80°F (26.7°C).	Because of the system's energy efficient design, cooling is limited to 25°F lower than the temperature outside the unit. To lower the temperature, move the unit to a cooler location.
	Cooling temperature set too low.	See page 15 to set the system cooing temperature.
	Cooling fan setting set to **OFF**.	Set the fan setting to **ON** or **MAX**. See page 15.
	Cooling fan set too low.	To cool the bottle bay down faster, set the fan setting to **MAX**. See page 15.

continued...

Before You Call for Service

Problem	May Be Caused By	What to Do
System is noisy.	Cooling fans set too high.	See page 15 to change the fan setting. **NOTE:** Changing the fan setting may extend the time it takes for the bottle bay to cool after door openings and closings.
Bottle will not slide into bottle bay.	Cap on clean pour head misaligned.	Check that the cap and rotor switch are in the correct position. See page 9.
Wine comes out during purge or clean process.	New wine bottle is very full.	Sometimes if a new wine bottle is very full, a little wine will come out during the purge or clean process. This is normal.
Hissing noise.	Normal sound at end of wine dispensing, purge or clean function.	Hissing sound is normal during these normal system operations.
	Argon gas leak.	If hissing is coming from gas line. Remove gas cylinder from regulator and call Dacor for replacement gas line.
		If hissing is coming from regulator area. Check to make sure gas cylinder is connected firmly to regulator. If hissing continues, remove gas cylinder from regulator and call Dacor for replacement regulator assembly.
Suspected gas leak/Gas cylinder emptying too quickly.	One or more dispensing head caps loose.	Check all dispensing heads to ensure that the caps are correctly engaged and secure.
	Leak in gas supply system.	Call for service.

Warranty and Service

Getting Help

Before you request service:

1. Review the ***Before You Call for Service*** section of this manual (page 22).
2. Use the helpful tips found in our ***Problem Solution Guide***.
3. Become familiar with the warranty terms and conditions of your product on the facing page.
4. If none of these tips or suggestions resolves your problem, call our Customer Service center at the number shown.

Dacor's Customer Service center is available 6:00 A.M. – 5:00 P.M. Pacific Time

For warranty repairs or questions and for Dacor Distinctive Service (DDS) in the US and Canada

Phone: (800) 793-0093, extension 2822
For non-warranty repairs or questions in the US and Canada

Phone: (800) 793-0093, extension 2813

Contact us through our web site at:

www.dacor.com /contact-us

Warranty

What is Covered

CERTIFICATE OF WARRANTIES:
DACOR WINE DISPENSING SYSTEM

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

FULL ONE-YEAR WARRANTY

The warranty applies only to the Dacor appliance sold to the first use purchaser, starting from the date of original retail purchase or closing date for new construction, whichever period is longer. Warranty is valid on products purchased brand new from a Dacor Authorized Dealer or other seller authorized by Dacor.

If your Dacor product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, Dacor will remedy it without charge to you.

All cosmetic damage (such as scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

Consumable parts such as, but not limited to, filters and light bulbs are not covered and are the responsibility of the purchaser.

LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor.

Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but are not limited to religious organizations, fire stations, bed and breakfast and spas carry a one year parts warranty only. All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

Warranty will be null and void on product that has altered, defaced or missing serial numbers and tags. The owner must provide proof of purchase or closing statement for new construction upon request. All Dacor products must be accessible for service.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST YEAR WARRANTY

If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, F.O.B. factory to replace the defective part.

All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

What Is Not Covered

- Slight color variations may be noticed because of differences in painted parts, kitchen lighting, product placement and other factors; this warranty does not apply to color variation.
- Service calls to educate the customer on proper use and care of the product.
- Service fees for travel to islands and remote areas, which include but are not limited to, ferries, toll roads or other travel expenses.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work or restaurant meals.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Failure of the product caused by improper product installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, power interruption, power surges or other acts of God.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings and other structures or objects around the product.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse or neglect.

Out of Warranty

Should you experience a service issue beyond the standard warranty period, please contact us. Dacor reviews each issue and customer concern to provide the best possible solution based on the circumstances.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Notes

Notes

Notes

fold here

NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES

BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907

dacor
The Life of the Kitchen®

Please visit www.dacor.com to activate your warranty online.

WARRANTY INFORMATION

IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope or activate the warranty for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

cut here

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)
   - ❑ A. T.V. Cooking Show
   - ❑ B. Magazine
   - ❑ C. Appliance Dealer Showroom
   - ❑ D. Kitchen Dealer Showroom
   - ❑ E. Home Show
   - ❑ F Builder
   - ❑ G. Architect/Designer
   - ❑ H. Another Dacor Owner
   - ❑ I. Model Home
   - ❑ J. Other _____

2. Where did you buy your Dacor appliances?
   - ❑ A. Appliance Dealer
   - ❑ B. Kitchen Dealer
   - ❑ C. Builder Supplier
   - ❑ D. Builder
   - ❑ E. Other _____

3. For what purpose was the product purchased?
   - ❑ A. Replacement ***only***
   - ❑ B. Part of a Remodel
   - ❑ C. New Home
   - ❑ D. Other _____

4. What is your household income?
   - ❑ A. Under $75,000
   - ❑ B. $75,000 – $100,000
   - ❑ C. $100,000 – $150,000
   - ❑ D. $150,000 – $200,000
   - ❑ E. $200,000 – $250,000
   - ❑ F. Over $250,000

5. What other brands of appliances do you have in your kitchen?
   - A. Cooktop _____
   - B. Oven _____
   - C. Dishwasher _____
   - D. Refrigerator _____

cut here

6. Would you buy or recommend another Dacor product?
   - ❑ Yes
   - ❑ No

   Comments: _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.

Web site: www.dacor.com
Corporate phone: (800) 793-0093